

Grits with Red-Eye Gravy



 **SERVINGS** not found or type unknown

2

 **COOKING TIME** not found or type unknown

9 to 10 minutes

In just 9 to 10 minutes you can dig into a bowl of warm grits topped in red-eye gravy and ham. Grits with Red-Eye Gravy is a classic southern dish and an easy twist on instant grits. Red-eye gravy is a unique sauce made from pan drippings and coffee for a flavor unmatched.

Ingredients

- 3 packets [Quaker® Instant Grits \(Original or Butter Flavor\)](#)
- 1 1/2 cups water
- 2 small slices country-style ham (1/4-inch thick, about 2 ounces each)
- 1/4 - 1/2 cup black coffee garnish with chives

Cooking Instructions

1. Place grits in 4-cup microwave-safe bowl.
2. Add water; stir to combine.
3. Microwave on HIGH 4 minutes, stirring after 3 minutes, or until thickened as desired. In large skillet, cook ham slices over medium-high heat about 1 minute per side or until browned.
4. Remove from skillet; cover to keep warm.
5. Drain fat from skillet, reserving 2 teaspoons in skillet.
6. Add coffee to skillet.
7. Cook over medium heat, stirring rapidly to loosen browned bits of ham from bottom of skillet.
8. Add water to reach desired consistency if mixture is too thick.
9. Cook for an additional 2 to 3 minutes, stirring occasionally.
10. Spoon over hot grits.
11. Serve topped with ham slices and chives.